AMENDMENTS TO THE CLAIMS:

Amend the claims as follows:

1. (Currently Amended) A process for the production of a polyunsaturated fatty acid (PUFA), the process comprising culturing a micro-organism in a culture medium inside a fermentation vessel, whereby at a stage which precedes the end of fermentation;

[[a)]] the carbon source is consumed by the micro-organisms at a rate greater than it is added to the medium;

[[b)]] the carbon source is added at a rate of ≤ 0.30M carbon/kg medium per hour;

c) the carbon source is rate limiting on the growth of the micro-organisms, or is restricted such that the micro-organisms metabolise fat(s) and/or lipid(s);

[[d)]] the rate of addition of the carbon source is reduced or is below the rate of consumption of the carbon source by the micro-organisms; or

[[e)]] the carbon source has been all used, or has a concentration in the medium of about zero, at or before the end of fermentation;

f) the carbon source addition is stopped but fermentation is allowed to continue; and/or

- g)—the micro-organisms are subjected to conditions whereby they metabolise, or consume, one or more fat(s) or lipids(s) in preference to arachidonic acid (ARA).
 - 2. (Currently Amended) The process of claim 1, wherein:
- [[h)]] the concentration of the carbon source in that stage is on average ≤ 10g/kg and/or ≤ 0.17 M carbon/kg medium;
 - [[i)]] the carbon source is glucose; and/or
 - [[j)]] the PUFA is present in a microbial oil.

Claim 3. (Canceled)

- 4. (Currently Amended) The process of claim 1, wherein:
- [[l)]] the (entire) fermentation is carried out at a temperature ≤ 22°C and/or ≤ 30°C;
 - [[m)]] the culture medium does not contain an additive oil; and/or
 - [[n)]] the fermentation lasts no longer than 9 days.
 - 5. (Currently Amended) The process of claim 1 wherein:
 - [[n)]] the PUFA comprises arachidonic acid (ARA); and/or
 - [[o)]] the vessel has a capacity of at least 10 litres.

STREEKSTRA et al Appl. No. 10/518,949 March 22, 2007

6. (Previously Presented) The process of claim 1 wherein the micro-organism is *Mortierella*, optionally *Mortierella alpina*, and/or is non-genetically modified.

Claim 7-15. (Canceled)

- 16. (new) A process for the production of arachidonic acid (ARA), the process comprising culturing a micro-organism in a culture medium inside a fermentation vessel, whereby at a stage which precedes the end of fermentation, the rate of addition of the carbon source is below the rate of consumption of the carbon source by the micro-organisms.
- 17. (new) A process according to claim 16, wherein in said stage the microorganisms are subjected to conditions whereby they metabolise, or consume, one or more fat(s) or lipids(s) in preference to arachidonic acid (ARA).
- 18. (new) A process according to claim 16, wherein in said stage the carbon source is added at a rate of ≤ 0.30M carbon/kg medium per hour.
- 19. (new) A process according to claim 18, wherein in said stage the carbon source is added at a rate of at least 0.01 M carbon/kg medium/hour.
- 20. (new) A process according to claim 16, wherein the concentration of the carbon source in that stage is on average ≤ 10g/kg and/or ≤ 0.17 M carbon/kg medium.

STREEKSTRA et al Appl. No. 10/518,949 March 22, 2007

- 21. (new) A process according to claim 16, wherein the carbon source is glucose and wherein the rate of addition of glucose is less than 1.0 g glucose/kg medium per hour.
 - 22. (new) A process according to claim 16, wherein:
 the fermentation is carried out at a temperature ≥ 22°C and ≤ 30 °C.
- 23. (new) A process according to claim 16, wherein the micro-organism is *Mortierella*.
- 24. (new) A process according to claim 23, wherein the micro-organism is *Mortierella alpina*.
- 25. (new) A process according to claim 16, wherein the process is a submerged fermentation process.
- 26. (new) A process according to claim 16, wherein the ARA is present in a microbial oil.
- 27. (new) A process according to claim 26, wherein the microbial oil comprises at least 35% ARA.

STREEKSTRA et al Appl. No. 10/518,949 March 22, 2007

- 28. (new) A process according to claim 27, wherein the microbial oil comprises at least 40% ARA.
- 29. (new) A process according to claim 16, wherein the microbial oil comprises at least 50% arachidonic acid (ARA).
- 30. (new) A process according to claims 26, wherein the microbial oil has a triglyceride content of at least 90%.
- 31. (new) A process according to claims 27, wherein the microbial oil has a triglyceride content of at least 90%.
- 32. (new) A process according to claims 28, wherein the microbial oil has a triglyceride content of at least 90%.
- 33. (new) A process according to claims 29, wherein the microbial oil has a triglyceride content of at least 90%.